



# TREASURE CHEST

👤 Intermediate level

Single serve made using DOBLA fillable.

## ALMOND SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
eggs  
almond flour

500g  
175g  
50g  
50g

Mix the TOP FROLLA with butter, add one by one the eggs and then the sifted flour.

Mix well to obtain a homogeneous consistency. Let cool.

Laminate the dough to 2mm and let it rest a few hours in the fridge.

With the dough cup cut out the necessary size.

Cook at 165 °C for 8 min.

With the scraps realize a cruble.

Cook at 165 °C for 8 min.

## WHITE CHOCOLATE CANTILLY

milk 3.5% fat

### JOYPASTE VANIGLIA BIANCA

### LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

100g  
5g  
15g  
170g  
200g

Heat milk with JOYPASTE at 85°C.

Add the LILLY and emulsify.

Add chocolate and emulsify.

Always emulsifying add the cold liquid cream.

Allow to crystallize in the refrigerator about 8 hours.

## FINAL COMPOSITION

Whip the chantilly in a planetary mixer at medium speed to obtain a foamy consistency.

Place a light layer of chantilly inside the RED HEART COUPOLE DOBLA.

Insert the shortcrust pastry, a small amount of chantilly and the FRUTTIDOR.

Repeat the procedure.

Place the RED HEART COUPOLE DOBLA on the shortbread.



Extraordinary  
made simple.